

CRAFT BEER & FOOD PAIRING GUIDE

FOOD COMPONENTS	BEER FLAVORS	INTERACTIONS	EXAMPLE DISHES
GRAIN  Farro, Arborio, Wild Rice, Polenta	CLEAN & CRISP   American Amber Lager Bohemian-Style Pilsner	Complementary grain flavors balance hops while remaining light on the palate.	Creamy Risotto
BEANS & LEGUMES  Lentils, Fava, Chickpea, Green Beans	MALTY & SWEET   English-Style Brown Ale German-Style Hefeweizen	Food adds richness to the beer while balancing salt and acidity.	Grilled Halibut with Pole Beans
SHELLFISH  Clams, Scallops, Lobster, Crab	FRUITY & SPICY   Belgian-Style Saison German-Style Hefeweizen	Beer brings out salinity and natural sweetness while cleansing the palate.	Mussels with Garlic, Parsley And Butter
RICH MEATS & ROOT VEGETABLES  Parsnips, Carrots, Beef Strip Loin, Lamb	SOUR, TART & FUNKY   American Brett Belgian-Style Flanders	Combining these flavors brings out umami and adds earthy notes that rest on the center of the palate.	Grilled Ribeye and Root Vegetables
GAME BIRDS & GRAINS  Duck, Quail, Quinoa, Farro	HOPPY & BITTER   American Pale Ale American Brown Ale	Complements roastiness (Maillard reaction) while fat coats to neutralize hop bitterness.	Roasted Quail with Farrotto
FATS  Butter, Olive Oil, Duck/Pork Fat, Dairy	HOPPY & BITTER DARK & ROASTY   American Black Ale English-Style Brown Porter	Beer cuts through, balances strong flavors and allows for a complex finish.	Cashew Butter and Red Pepper Jelly On Toast
VEGETABLES (GRILLED)  Carrots, Mild Peppers, Onions, Mushrooms	DARK & ROASTY   Irish-Style Dry Stout German-Style Schwarzbier	Brings out umami and balances sweetness and richness.	Green Chili-Stuffed Portobello
CHEESE  Brie (Fruity & Spicy), Gouda (Malty & Sweet), Aged Cheddar (Hoppy & Bitter), Blue (Dark & Roasty), Mozzarella (Clean & Crisp)	VARIES   Belgian-Style Tripel English-Style Pale Ale (ESB)	Beer complements the natural flavors and textures while cutting through fat, cleansing the palate.	Brie and Fruit
BRAISED MEATS & CHOCOLATE  Beef Short-Rib, Pork Shoulder, <50% Cacao (Malty & Sweet), >55% Cacao (Dark & Roasty)	MALTY & SWEET DARK & ROASTY   German-Style Bock Baltic-Style Porter	Highlights the roasted character (Maillard reaction).	Milk Chocolate Bread Pudding
PORK  Sausage, Tenderloin, Terrine	HOPPY & BITTER FRUITY & SWEET   Imperial India Pale Ale Belgian-Style Dubbel	The intensity of the pork fat stands up to the strong beer characteristics.	Pork Chops and Apple Relish
CREAMY DESSERTS  Cheesecake, Ice Cream, Creme Brûlée, Mousse Cake	VARIES   British-Style Barley Wine Belgian-Style Fruit Lambic	Balances richness on the palate so the dessert doesn't finish cloyingly.	Butterscotch Mousse with Dark Chocolate

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